

# GUSTAVE LORENTZ GEWURZTRAMINER RESERVE 2014



## Description:

The Gewurztraminer Reserve has a clear, golden yellow color, with an expressive floral nose redolent of roses, as well as apricots and tropical fruit. It's fresh and supple, complex and rich, with an impressive structure. Tastes of exotic fruits and spices with a peppery/ginger finish – well-balanced and dry-ish.

## Winemaker's Notes:

The grapes come from various hillside vineyards around the village of Bergheim, with a predominance of heavy clay/limestone soil. They are hand-picked, usually at the beginning of October, with the whole grapes pressed. The pressed juice is separated from the free-run juice and undergoes 12 to 24 hours of “debouillage” or settling, to eliminate impurities, which are then filtered out. Fermentation takes place, using a combination of natural and selected yeasts, in stainless steel vats. The wine goes through two rackings, the first to separate the lees from the wine and the second to clarify the wine. It sits in tanks for five months prior to bottling. It has the potential to age from seven to ten years.

## Serving Hints:

This is an excellent match for fish in spicy sauces (ginger sauce, etc.), smoked salmon, dishes with sweet and sour sauce – most ethnic cuisine (Thai, Indian and Chinese), as well as strong cheeses.

<b>PRODUCER:</b>	Gustave Lorentz
<b>COUNTRY:</b>	France
<b>REGION:</b>	Alsace
<b>GRAPE VARIETY:</b>	100% Gewurztraminer
<b>RESIDUAL SUGAR:</b>	10 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.6%	35.27	10.12	15.48	11.51	7x10	89918800147-9

